

DINNER MENU

SMALL AND SHARING

CRAB CAKES 20

Crab, prawns, celery, panko crust. Served with Chardonnay beurre blanc sauce

GOBI MANCHURIAN 13

Battered cauliflower florets, onions, peppers, tossed in signature sauce

CHICKEN WINGS 14

House spice rub. Served with house dip

SPICY CALAMARI 14

Seasoned batter, deep-fried

HIGHLAND NACHOS 13

Tortilla chips topped with black beans, house salsa, guacamole, jalapeños, olives, cheddar, sour cream

Add Grilled Chicken +3 / Italian Sausage +3

SALADS

COBB SALAD 24

Mixed greens, chicken, bacon, hard-boiled eggs, cherry tomatoes, blue cheese, avocado, onion, side of dressing

GLAZED CHICKEN SALAD 24

Crisp greens, glazed chicken, cherry tomatoes, cucumbers, tossed with house dressing

SHRIMP SPINACH SALAD 26

Fresh spinach, shrimp, cranberries, walnuts, side of house dressing

HIGHLANDS CAESAR SALAD 18

Crisp romaine, Caesar dressing, seasoned croutons, shaved pecorino

SOUPS

CLAM CHOWDER 8

Tender clams, potatoes, celery, onions, garlic, seasonings

SOUP OF THE DAY 8

STEAKS

NEW YORK STEAK 56

12 oz certified Angus beef®, brandy peppercorn sauce, mashed potatoes, choice of vegetables or rice

SIGNATURE FILET MIGNON 50

8 oz certified Angus beef®, grilled oyster and button mushrooms, red wine jus, mashed potatoes and asparagus

CLASSIC STEAK 24

Top sirloin, mashed potatoes, choice of seasonal vegetables or rice

Add 8 oz Lobster Tail +30

MAINS

HIGHLAND GARLIC CHICKEN 28

Seasoned chicken breast, sun-dried tomatoes, fresh basil, pine nuts, served with rice and asparagus

Wild Salmon 28

Topped with basil butter, served with rice, seasonal vegetables.

Garlic Prawns 26

Grilled prawns marinated in rich garlic butter sauce, served with fluffy rice, seasonal vegetable selection.

Chicken Marsala 26

Tender chicken breast in savory sherry glaze with mushrooms, served over garlic butter fettuccine, scallions.

Rack of Lamb 35

Carré d'agneau served with herb-roasted potatoes, seasonal vegetables.

Braised Lamb Shank 35

Fall-off-the-bone tender lamb, slow-cooked in rich savory sauce, served with rice.

Chicken Piccata 27

Seared chicken breast with capers in zesty lemon glaze, served with asparagus, garlic mashed potatoes.

Alaskan Halibut 39

Lightly breaded Alaskan wild-caught halibut, topped with champagne Beurre Blanc sauce.

Chicken Alfredo 27

Chicken breast, house-made rich Alfredo sauce, Parmesan, pasta.

Spicy Prawn Linguine 35

Succulent prawns sautéed with garlic, fresh tomatoes, shallots, chili peppers, tossed with linguine, seasoned with herbs.

Cheese Tortellini (Choice of Pesto Sauce or Tomato Basil Sauce) 30

Cheese-filled pasta, fresh basil, garlic, Parmesan, tossed in pesto sauce or classic tomato basil sauce.

Popular Demand Butter Chicken 22

Marinated chicken pieces cooked with pure butter tomato sauce, served with rice.

B U R G E R S *(Served with house-cut fries)*

Substitute Onion Rings +3 | Substitute Half Caesar Salad +3 | Substitute Sweet Potato Fries +2

Highlands Cod Burger 17

House-battered cod, onion, tomato, lettuce, pickle, 1000 Island dressing, mayo.

Grilled Chicken Burger 18

Tender chicken breast, lettuce, tomato, onion, mayo, smashed avocado, Swiss cheese.

Cheeseburger 16

Add bacon +2

Beef patty, American cheese, lettuce, tomato, pickle, signature sauce.

SIDES

Grilled Asparagus 10

House Fries 7

Sweet Potato Fries 9

Mashed Potatoes 7

Roasted Mushrooms 11

Mac and Cheese 12

Hummus with Bread 8

SWEET FINISH

Ice Cream (Flavor of the Day) 6

Chocolate Mousse (Topped with chocolate shavings, cherry) 8

Crème Brûlée 8

Tiramisu 10

New York Cheesecake 10